

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY / PASTRY	19	0	No	
	TWO CAKES AND ONE PAN OF GRATED CHEESE WERE FOUND STORED UNCOVERED ON THE TOP SHELF OF THE WALK-IN				
	CORRECTED				
2	LIDO STARBOARD AFT-HANDWASH	30	0	No	
	THE HANDWASH SINK HAD A CONTINUOUS TEMPERATURE OF 145° ON THE HOT AND COLD CONTROLS.				
	THE TEMPERATURE REGULATOR WAS REPLACED				
3	MAIN GALLEY / PORTSIDE DISHWASH AREA	37	1	No	
	THERE WAS A LARGE AMOUNT OF CONDENSATION PRESENT IN THE HOOD OF THE CONVEYOR DISHWASHING MACHINE AND WAS DRIPPING BACK DOWN ON TO THE CLEAN DISHES AS THEY EXITED THE DISHWASHING MACHINE.				
	THE DISH SURFACE TEMPERATURE WAS MEASURED AT 170°F. A MINIMUM TEMPERATURE OF 160°F IS THE MINIMUM REQUIRED TEMPERATURE. THE ELEVATED TEMPERATURE MAY BE THE CAUSE OF THE CONDENSATION.				
	THE TEMPERATURE WAS ADJUSTED TO APPROXIMATELY 165° F				
4	LIDO STARBOARD AFT-WAREWASHER	37	1	No	
	CONDENSATION WAS NOTED FROM THE DECK AT THE CLEAN END OF THE WAREWASHER.				
	INCREASED THE EXHAUST				
5	MAIN GALLEY / PORTSIDE BEVERAGE COUNTER	21	0	No	
	THE UTILITY LINES BOTH ELECTRICAL AND WATER TO THE VITALITY JUICE MACHINES WERE FOUND LAYING ON THE COUNTER UNDER THE MACHINES MAKING THE COUNTER TOP DIFFICULT TO CLEAN.				
	THE ELECTRICAL & WATER LINES WERE ARRANGED SO AS NOT TO LAY ON THE COUNTER.				
6	LIDO PORTSIDE-WAREWASHER	22	0	No	
	THE PRESSURE GAUGE HAD A CONTINUOUS READING OF 60 PSI.				
	THE PRESSURE GAUGE WAS REPLACED.				
7	CREW GALLEY	34	0	No	
	WATER WAS NOTED LEAKING FROM THE DECKHEAD BY THE HANDWASHING SINK NEAR THE ENTRANCE. ON INVESTIGATION IT WAS NOTED THAT A STEAM DRAIN LINE HAD BEEN PARTIALLY CLOSED.				
	THE LEAK WAS CORRECTED DURING THE INSPECTION.				
8	LIDO PORTSIDE-WAREWASHER	22	0	No	
	WATER WAS NOTED LEAKING FROM THE SEAMS OF THE WAREWASHER OVER THE CLEAN END AREA.				
9	HOUSE KEEPING	10	0	No	
	THE JETTED TUBS IN THE PASSENGER CABINS WERE BEING CLEANED AND SANITIZED ONCE PER CRUISE. THE CRUISE LENGTH IS 10 DAYS.				
	SANITATION PROCESS WILL BE DONE ON A WEEKLY BASIS				
10	LIDO POTWASH	37	1	No	
	HEAVY CONDENSATION WAS NOTED ON THE DECKHEAD AND BULKHEAD AREAS.				
	A/C ENGINEER WILL MONITOR AND ISSUE HAS TO BE DISCUSSED WITH CHIEF ENGINEER IN ORDER TO FIND A SOLUTION				
11	FOOD SERVICE - GENERAL	33	1	No	
	THE DECKS THROUGHOUT THE MAIN GALLEY HAVE CRACKED TILES AND THE AREAS WHERE THERE IS A LOT OF WATER ON THE DECKS PRIMARILY STEAM KETTLE AND TILTING PAN AREAS THE GROUTING IS RECESSED MAKING THE DECK DIFFICULT TO CLEAN.				
	MAINTENANCE WORK HAS BEEN SET UP FOR DRY DOCK PERIOD				
12	LIDO POTWASH	24	0	Yes	
	THE SANITIZING SINK HAD A WATER TEMPERATURE OF 167° F. ENSURE SANITIZING WATER IS 171°.				
	WE REMIND DO POTWASHERS TO MAKE SURE THAT WE COMPLY WITH CORRECT TEMPERATURE OF 171°				
13	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: GALAXY - CAS - 04/13/2003.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
14	DISCO & RENDEVOUS BARS	21	0	No	
THE BOTTLE STORAGE SHELVES WERE BADLY CHIPPED ON THE EDGES.					
•NEW SHELVES WILL BE ORDERED					